

**We Claim:**

1. A enzymatic process for the preparation of an aminoacyl ester of a monosaccharide which comprises reacting an underivatised amino acid with a sugar in the presence of an enzyme and a non-polar solvent to produce an aminoacyl ester of a monosaccharide and recovering the product.
2. A process as claimed in claim 1 wherein the amino acid is without any N-protection and carboxyl activation.
3. A process as claimed in claim 1 wherein the amino acid is selected from the group consisting of glycine, L- alanine, L-valine, L-leucine, L-isoleucine, L-phenylalanine, L-tyrosine, L-histidine, L-tryptophan, L-lysine, L-aspartic acid, L-glutamic acid, L-arginine, L-serine, L-threonine and their corresponding D, L-mixtures.
4. A process as claimed in claim 1 wherein the underivatised sugar is a monosaccharide selected from the group consisting of D-glucose, D-fructose, D-galactose, D-mannose, D-arabinose, ribose and deoxyribose.
5. A process as claimed in claim 1 wherein the enzyme is a lipase selected from the group consisting of lipases obtained from porcine pancreas, *Rhizomucor miehei*, *Candida cylindracea*, *Pseudomonas fluorescens* and wheat germ.
6. A process as claimed in claim 1 wherein the solvent is a low boiling solvent having a boiling range 40°C - 80°C and selected from the group consisting of dichloromethane, diisopropyl ether, chloroform, hexane, pentane, petroleum ether (60°C – 80°C fraction), pyridine, dimethyl formamide, dimethyl sulfoxide, benzene and any mixture thereof.
7. A process as claimed in claim 1 wherein the the reaction is carried out for a period in the range of 2-5 days.
8. A process as claimed in claim 1 wherein the reaction is carried out at a temperature in the range of 40°C - 80°C.
9. A process as claimed in claim 1 wherein the product is separated by filtration.